Salmonellosis (Do not use for Typhoid Fever) County	☐ Reported t LHJ Classific  By: ☐ L		ned  LHJ Cluster#  LHJ Cluster  Name:	
Heporter (check all that apply) start date:  ☐ Lab ☐ Hospital ☐ HCP ☐ — / — ☐  ☐ Public health agency ☐ Other	Reporter name Reporter phone Primary HCP name Primary HCP phone			
Name (last, first)		Homeless	Birth date/ Age  Gender   F   M   Other   Unk  Ethnicity   Hispanic or Latino   Unk	
Onset date: / / Derived Diagnosis date: / / Illness duration: days				
Signs and Symptoms  Y N DK NA Diarrhea Maximum # of stools in 24 hours: Bloody diarrhea Abdominal cramps or pain Nausea DOMESTAN Vomiting DOMESTAN Highest measured temp (°F): DOMESTAN OTHER		Hospitalization  Y N DK NA  Hospitalized for this illness  Hospital name Admit date// Discharge date//  Y N DK NA Died from illness Death date// Autopsy Place of death		
Predisposing Conditions  Y N DK NA  I I Immunosuppressive therapy or disease		Laboratory Collection date// Source  P = Positive O = Other N = Negative NT = Not Tested I = Indeterminate  P N I O NT		
Clinical Findings  Y N DK NA  Bacteremia Sepsis syndrome Septic arthritis Reactive arthritis		Salmonella seroty	pe:	

Washington State Department of Health	Case Name:		
INFECTION TIMELINE  Exposure period	O Contagious period		
Enter onset date (first sx) in heavy box. Count onset:  -5 -1	s weeks		
forward and backward to figure probable exposure	e t		
and contagious periods Calendar dates:	7 <b>- 7</b>		
EXPOSURE (Refer to dates above)			
Take a detailed 5-day food history	Y N DK NA		
Y N DK NA Travel out of the state, out of the country, or	☐ ☐ ☐ Drank untreated/unchlorinated water (e.g. surface, well)		
outside of usual routine	☐ ☐ ☐ Recreational water exposure (e.g. lakes, rivers,		
Out of: County State Country Dates/Locations:	pools, wading pools, fountains)    Case or household member lives or works on		
☐ ☐ ☐ Case knows anyone with similar symptoms	farm or dairy		
☐ ☐ ☐ Contact with lab confirmed case☐ Household☐ Casual☐ Sexual☐	☐ ☐ ☐ Work with animals or animal products (e.g. research, veterinary medicine, slaughterhouse)		
☐ Needle use ☐ Other:	Specify animal:		
☐ ☐ ☐ Epidemiologic link to a confirmed human case	☐ ☐ Exposure to pets		
☐ ☐ ☐ Contact with diapered or incontinent child or adult ☐ ☐ ☐ Poultry	Was the pet sick: ☐Y ☐N ☐DK ☐NA ☐ ☐ ☐ Raw pet food or dried pet treats		
□ □ □ Undercooked poultry	☐ ☐ ☐ Zoo, farm, fair, or pet shop visit		
☐ ☐ ☐ Handled raw poultry ☐ ☐ ☐ Eggs	☐ ☐ ☐ Livestock or farm poultry ☐ ☐ ☐ Chicks ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐ ☐		
☐ ☐ ☐ Raw or runny eggs or food with raw eggs (e.g.	□ □ □ Any contact with animal at home or elsewhere		
home-made eggnog or ice cream, raw dough or batter)	☐ ☐ ☐ Cat or kitten☐ ☐ ☐ Reptile (e.g. lizard, snake, turtle)		
☐ ☐ ☐ Raw fruits or vegetables	□ □ □ Any type of sexual contact with others during		
☐ ☐ ☐ Sprouts (e.g. alfalfa, clover, bean) ☐ ☐ ☐ Unpasteurized milk (cow)	exposure period # female sexual partners:		
☐ ☐ ☐ Unpasteurized dairy products (e.g. soft cheese	# male sexual partners:		
from raw milk, queso fresco or food made with these cheeses)	How was this person likely exposed to the disease:		
☐ ☐ ☐ Juices or ciders Type:	☐ Food ☐ Drinking Water ☐ Recreational water ☐ Person ☐ Animal ☐ Environment ☐ Unknown		
☐ ☐ ☐ ☐ Unpasteurized juices or ciders ☐ ☐ ☐ ☐ Known contaminated food product	Where did exposure probably occur?		
☐ ☐ ☐ Group meal (e.g. potluck, reception)	U.S. but not WA (State:) In WA (County:)		
☐ ☐ ☐ Food from restaurants  Restaurant name/Location:	Not in U.S. (Country/Region:) Unknown		
	Exposure details (e.g., exposure date, specific site, purchase or use-		
□ □ □ □ Source of drinking water known □ Individual well □ Shared well	by date, product name/description):		
☐ Public water system ☐ Bottled water	☐ No risk factors or exposures could be identified		
Other:	Patient could not be interviewed		
PATIENT PROPHYLAXIS/TREATMENT			
PUBLIC HEALTH ISSUES	PUBLIC HEALTH ACTIONS		
Y N DK NA	☐ Exclude individual in sensitive occupations (HCW, food, child		
☐ ☐ ☐ Employed as food worker	care) or situations until 2 negative stools		
☐ ☐ ☐ Non-occupational food handling (e.g. potlucks, receptions) during contagious period	<ul> <li>□ Consider excluding symptomatic contacts from sensitive occupations (HCW, food, child care) or situations (child care) until 2 negative stools</li> <li>□ Culture close contacts in sensitive occupations (HCW, food, child care) or situations (child care) regardless of symptoms</li> <li>□ Initiate trace-back investigation</li> <li>□ Hygiene education provided</li> </ul>		
☐ ☐ ☐ Employed as health care worker			
☐ ☐ ☐ Employed in child care or preschool ☐ ☐ ☐ Attends child care or preschool			
☐ ☐ ☐ Household member or close contact in sensitive			
occupation or setting (HCW, child care, food)			
	☐ Restaurant inspection ☐ Investigation of raw milk/dairy		
	☐ Child care inspection ☐ Other		
Investigator Phone/email:	Investigation complete date//		
Local health jurisdiction	Record complete date//		